

# QUINTESSA

2012



## THE VINTAGE

2012 was an exceptional vintage with ideal weather conditions during key parts of the growing season. The year began with a moderate and dry spring followed by a classic Napa summer of warm days and cool nights. This weather put little pressure on the vines, allowing for idyllic bud break, balanced flowering, even fruit set, and perfect grapes.

## THE WINE

Rarely do you find a wine that is seamless from start to finish. This wine entices with aromas of violets mingled with red and black fruit. On the palate, it is rich and concentrated, finishing with elegant well-balanced tannins. This is truly an exceptional wine from a textbook growing season.

## THE QUINTESSENTIAL WINE ESTATE

Agustin and Valeria Huneus developed Quintessa in 1990 to establish the property as one of the great red wine estates of the world. Valeria guided the 280-acre Rutherford vineyard with strict care for the soil and environment with a commitment to biodynamic and organic farming. The vineyard's many microclimates, soil types, elevations, and exposures have been planted to a wide selection of rootstocks and clones, with Cabernet Sauvignon, Merlot and small plots of Cabernet Franc, Petit Verdot and Carmenère. The winery's eco-sensitive design integrates nature and winemaking, with a gravity flow process, naturally cooled winery and caves. Grapes are crushed on the winery roof and flow by gravity into the fermentation room below. After fermentation with native yeasts and extended maceration in stainless steel, French Oak and concrete tanks, the wines are aged in French oak barrels in the caves. Winemaker Charles Thomas brings over 20 years of winemaking experience in California to Quintessa. He leads a winemaking team that includes international blending consultant Michel Rolland.

APPELLATION  
*Rutherford, Napa Valley*

HARVEST DATES  
*September 24 to October 30*

VARIETALS  
*Cabernet Sauvignon, Merlot,  
Cabernet Franc, Carmenère,  
Petite Verdot*

MACERATION  
*20-26 days average*

TIME IN OAK  
*21 months*

OAK  
*100% French, 85% new, very fine  
grained, chateau style,  
medium-plus toast from diverse  
forests north of the Loire River.*

COOPERS  
*Taransaud, Demptos, Sylvain,  
Saury, Seguin-Moreau*

ALCOHOL  
*14.5%*

BOTTLING DATE  
*August 18, 2014*

RELEASE DATE  
*September 2015*

VINEYARD BLOCKS  
(IN DESCENDING ORDER  
OF QUANTITY)  
*Bench, Cruz del Sur, Dragon's  
Terrace, Riviera Sur, Limelight,  
Howards Million, Mt Calisse,  
Corona Sur.*